

GARRISON CATEGORY TRAINING EVALUATION CHECKLIST (DA FORM 5415)					
This checklist is used to evaluate units at the DA level of competition. It contains ten major categories, with specific subsections to assist evaluators in all phases of the competition. The scoring method used during subordinate phases is determined by Army Sustainment Command, the respective services' command. Focus Areas: Training, Readiness and Innovation					
ORGANIZATION:			EVALUATOR:		DATE
1. Supervision/Training (2x5/10, 2x10/20, 2x25/50)			7. Appearance/Attitude of Personnel (2-25/50)		
A. SUPERVISION OF OVERALL OPERATION		25	A. APPEARANCE OF PERSONNEL		25
B. MOS PROFICIENCY AND COMMERCIAL TRAINING PROGRAMS		25	B. ATTITUDE & CUSTOMER SERVICE		25
C. EFFECTIVE USE OF MANPOWER		10	7. CATEGORY RATING		50
D. REQUIRED PUBLICATION FOR OPERATIONS		10			
E. FOOD PROTECTION PROGRAM		5	8. Food Preparation/Quality (1-20/20, 1-25/50, 1-30/90, 1-40/40)		
F. COST CONSCIOUSNESS		5	A. INNOVATIVE MANAGEMENT / PRODUCTION SCHEDULE APPLICATION		40
1. CATEGORY RATING		80	B. ADHERENCE TO RECIPES		30
			D. PROGRESSIVE COOKING (MEAT, STARCHES, VEGETABLES, & SAUCES)		30
2. Dining Facility Administration (5x10/50, 1-25/25)			G. FOOD PALATABILITY		30
A. PREPARATION & CLOSEOUT OF PRODUCTION SCHEDULES		25	E. SALADS & DRESSINGS & PASTRIES		25
B. DINING FACILITY UTILIZATION		10	F. PROPER SERVING TEMPERATURES		25
C. QUALITY CONTROL/FOOD SERVICE OFFICER/ FOOD ADVISOR		10	G. ASSEMBLING, MEASURING AND WEIGHING INGREDIENTS		20
D. DINING FACILITY ACCOUNT STATUS		10	10. CATEGORY RATING		200
E. DINING FACILITY RECORDS FILE		10			
E. KITCHEN REQUISITION FORM (DA Form 4552 in AFMIS)		10	9. Serving/Troop Acceptability (5x20/100, 2x30/60, 1x40/40)		
2. CATEGORY RATING		75	A. COMPLETENESS OF THE MENU ON THE SERVING LINE		40
			C. INNOVATIVE MENU DEVELOPMENT AND MARKETING		40
			D. PORTION CONTROL AND PLATE WASTE		20
3. Headcount Procedures (1x10/10, 2x20/40)			F. NUTRITION PROGRAM AND CURRENT INITIATIVES		20
A. HEADCOUNTER DUTIES		20	H. DINER ACCEPTABILITY (PRO/CON)		20
B. CASH COLLECTION PROCEDURES		20	E. PROPER PROCEDURES FOR SERVING LINE REPLENISHMENT		20
C. PROCEDURES FOR PERSONNEL AUTHORIZED SUBSISTENCE-IN-KIND		10	B. ARRANGEMENT OF SERVING LINE		20
3. CATEGORY RATING		50	G. PROPER USE OF LEFTOVERS		20
			8. CATEGORY RATING		200
4. Requisition/Receipt/Storage Procedures (1x10/10, 2x20/40)			10. Equipment/Facilities/Readiness (6x10/60, 2x30/60)		
A. FOOD REQUISITION AND RECEIPT PROCEDURES		20	A. OVERALL FACILITY AND EQUIPMENT READINESS LEVEL		30
B. PROPER STORAGE, ISSUE AND RETURN TO STOCK OF SUBSISTENCE		20	B. USE & MAINTENANCE OF EQUIPMENT/EQUIPMENT REPLACEMENT RECORD (DA FORM 3988-AFMIS) TRAINING		30
C. AUTHORIZED RECEIVING PERSONNEL		10	C. EMPLOYMENT/USE OF EQUIPMENT IN SUPPORT OF INNOVATION		10
4. CATEGORY RATING		50	D. WORK/SERVICE ORDER SUBMISSION & FOLLOW-UP		10
			E. SAFETY STANDARD OPERATING PROCEDURES (SOP)		10
5. Food Safety/Protection (4x10/40, 3x20/60)			F. ARRANGEMENT & DECOR		10
A. APPROPRIATE THERMOMETERS ON HAND AND IN USE		20	G. ENERGY CONSERVATION		10
B. PROPER THAWING PROCEDURES		20	H. TEMPERATURE AND SOUND LEVEL		10
C. OVERALL DINING FACILITY SANITATION		20	9. CATEGORY RATING		120
D. WARE WASHING DETERGENTS & DISINFECTANTS		10			
E. INTEGRATED PEST MANAGEMENT PROGRAM		10			
F. HAZARDOUS COMMUNICATION PROGRAM (HAZCOM)		10			
G. FOOD RISK MANAGEMENT (FRM)		10			
5. CATEGORY RATING		100	SCORE OF CATEGORY 1		80
			SCORE OF CATEGORY 2		75
			SCORE OF CATEGORY 3		50
6. Command Support (1x10/10, 1x15/15,2x25 /50)			SCORE OF CATEGORY 4		50
A. COMMAND INTEREST AND IN-BRIEFING		25	SCORE OF CATEGORY 5		100
B. RECOGNITION OF INDIVIDUALS (PRIOR TO EVALUATORS' ARRIVAL)		25	SCORE OF CATEGORY 6		75
C. COMMUNITY INTEREST/PUBLICITY		15	SCORE OF CATEGORY 7		50
D. TIMELY SUBMISSION OF PACKET IAW AR 30-22, 3-55		10	SCORE OF CATEGORY 8		200
			SCORE OF CATEGORY 9		200
6. CATEGORY RATING		75	SCORE OF CATEGORY 10		120
			TOTAL SCORE		1000

MILITARY EVALUATORS' GARRISON CONTINUATION PAGE

Category	Remarks